

BA Collab Hour Q&A: Filling with Finesse: Matching Your Fill Process to Your Beverage(s)

Q: Can you give a brief description of how your flow meters work?

A: *Answered live. See event recording.*

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Q: Is counter pressure filling most important for higher temperatures and carbonation levels?

A: *Answered live. See event recording.*

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Q: On a typical In-line Atmospheric filler with variable line restriction, what I.D. of transfer hose is recommended from the product tank to the packaging line to avoid foaming due to change in line size?

A: *Answered live. See event recording.*

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Q: We are looking at a small canning line, 30 - 60 cans per minute with a 2000l run. Do we need a counter pressure system or is atmospheric acceptable?

A: *Answered live. See event recording.*

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Q: Is it retrofittable for all Gooses?

A: *Answered live. See event recording.*

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Q: Do you always recommend using buffer tanks if possible before the filler?

A: *Answered live. See event recording.*

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Q: How much does beer density impact CO₂ solubility and the filling process?

A: *Answered live. See event recording.*

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Q: How many different models will the counter pressure filling be available on?

A: *Answered live. See event recording.*

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Q: What is the upper temperature range for reliable can fills? Colder is better, but what about when the temperature starts to rise at the end of the can run?

A: *Answered live. See event recording.*

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Q: Is the fill rate for your sub surface counter pressure system comparable to traditional counter pressure fillers?

A: *Answered live. See event recording.*

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Q: How does the counter-filler compare in price and cans per minute to the evo series?

A: *Answered live. See event recording.*

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Q: Will your new system (January 21) be available for bottle filling or is this purely a canning only system?

A: *Answered live. See event recording.*

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Q: I'm wondering about headspace and contamination when canning carbonated water.

A: *Answered live. See event recording.*

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Q: Is there a roster of expertise that Wild Goose relies on that we can access?

A: *Answered live. See event recording.*

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Q: Would you prioritize making low flow adjustments on the restriction plate in the beginning of the run when trying to get weights, or is it something to adjust once we have our weights and we want to control how much product we are losing?

A: *Answered live. See event recording.*

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Q: Does it have a name already?

A: Our machine is called the Wild Goose Counter Pressure Canning System.

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Q: Do you have a recommended temperature/volume one should be at before attempting to can?

A: Ideal conditions are ~ 2.5 Vol CO2 and ~33 F

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Q: We are looking to buy a Wild Goose machine, but who does integration and setup? We are in Manila, Philippines.

A: We can help you out with that! We have sales and service representatives around the globe. Please reach out to us at Sales@WildGooseFilling.com or via our website at www.WildGooseFilling.com and we will channel your inquiry to your area sales representative.

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Q: Is there recommended distance fill tubes should be above the bottom of the can? Is there an inline flow restriction device we could use or adapt to any system to better control the variability of beers/tanks?

A: The fill tube and fill valve definitely need to be distanced off of the bottom of the can when the fill head is open, typically between 1/16" up to 1/4".

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Q: Does a WG2 come standard with variable line restriction?

A: All Wild Goose Evolution Series machines come standard with variable line restriction. It is an optional add-on feature on the Gosling.

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Q: Any recommendations on base values to set for the flowmeters on the 5 head filler?

A: This is going to depend on what size can you are using. Shoot an email to Help@WildGooseFilling.com and we can help you out.

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Q: How about size/weight of the new machine... is it going to be mobile canner friendly?

A: The footprint is pretty similar to our Evolution Series systems (which are about 88" x 38"). We have kept our mobile canning friends in mind as we designed our Counter Pressure System as well!

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Q: Will the sub surface counter-filler be expandable like the evo series?

A: Yes, the upcoming Wild Goose Counter Pressure machine will be expandable, similar to the current Evolution Series system we offer.

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Q: How common is it to encounter brite tank temperature stratification, i.e. 31 degrees top 2/3 and 34 degrees bottom 1/3?

A: This happens pretty frequently. The usual culprit is that the bottom of the tank has significant area that is below the glycol jacket. Most of the time there is enough convection in the tank to keep the liquid inside pretty uniform, but once you get below the jacketed area, things will warm up.

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Q: Do you have any technology like a tunnel or something to avoid oxygen pick up in the way to close the cans?

A: Yes – you can find information about our DO Buster CO2 Tunnel on our website at www.WildGooseFilling.com. It is a standard feature on our Evolution Series systems, and an optional add-on for our Gosling machines.

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Q: We have a Gosling line and are wondering what is the best cleaning agent for the unit before and after the run without causing degradation?

A: You can find a list of cleaner and sanitizer recommendations in the Gosling user manual. If you have questions, don't hesitate to reach out to us at Help@WildGooseFilling.com.

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Q: What is the theoretical high limit of packaged carbonation on an EVO series with the temperature of the liquid at 0°C?

A: There is enough variation in recipes that giving a hard number is difficult. We have customers who have had success getting close to 3.0 vol, though speed and yield may be lower at those volumes.